



2011 Aratas Shake Ridge Ranch Petite Sirah

Aratas Shake Ridge Ranch Petite Sirah is grown on the high ridglands of the Sierra Foothills. Amador county is known for its hot dry climate and notable zinfandels but our grower's spectacular ranch is planted to vine at elevations starting at 1650' and climbing rapidly to over 1800' feet above sea level. Just two small lots of the 46 planted acres produce a coveted amount of Petite Sirah. Both were obtained through the UC Davis Foundation services by renowned grower, Ann Kraemer and noted for their exceptional clone true to the varietal. At this elevation, the vineyard experiences as much as a 50 degree diurnal temperature swing which intensifies the sugars in the fruit then drives the acid when temps drop precipitously fast after sunset. The unforgiving terrain has dramatic slope ranging 10-28% grade which sheds rain fall so the roots must dive deep to capture what they can thus each tiny berry produced hangs rich and concentrated in flavor.

Vineyard management is extremely laborious. As is typical for Ann's vineyard management style, each row is scrutinized vine by vine then then pruned just at the precipice of bud break. 2011 was an exceptionally cool season to start so the vines were pruned late in March, later than our Napa vineyard would typically experience. The small berry Petite is oriented NE – SW to safely protect against burn yet maximizes exposure to ripening rays. Crucial for development, first drop took place in July allowing the plants as much time as possible to invest their best effort in the excessively low yields as only the most evenly formed clusters will make the cut. The granitic soils of the Sierras are harsh so just before veraison, when the fruit begins to develop the phenols that create its complex aromatics, the vines are fed organic nutrients made from fish emulsion, chicken feathers and other stinky but healthy things. Harvest commenced in the wee hours of October 15th as the temperature pendulum began to transfer its weight. Harvest on Shake Ridge Ranch is performed only at night by the light of headlamps, each vineyard worker moving stealthy through the vines, one cluster at a time.

"Upon release, the 2011 Shake Ridge Petite should be allowed to awaken slowly, decanting will shake it gently from its slumber and is recommended. The aromatics are vibrant and after just a few minutes of fresh air, the palette opens with fleshy redolent flavors of baked rhubarb pie, raspberry tart grilled duck breast and savory late harvest fig chutney. Wet earth after a hard rain, melted chocolate, smoked paprika, and underlying exotic spices slowly developed while aging in Hungarian Oak for two years. The flavors are well integrated and unfold in a pleasing manner along with a grippy finish. Drink now or let rest for a year if you will but enjoy the wine for its juicy nature now through 2024." Stephanie Douglas, Vintner

100% Petite Sirah Root stock 101-14 / Clone PFS3 / Lots G & B-Lower
Precision Optical Sort, 5 day cold soak, aged 2 years in 50% New Trust Hungarian Oak, bottled unfiltered
and unfined on native yeasts. Harvest date Oct 15, 2011.
Winemaker, Mike Drash
Proprietors: Stephanie Douglas, John & Mickey Chohany
\$45 (750ml) 213 Cases Produces 14.9% Alc./Vol.